

A BIT OF HISTORY

Ever wonder where Slack's Oyster House & Grill got its name?

Plainville was settled in 1661, at which time it was part of the Town of Dedham, later becoming part of Wrentham in 1673.

In its early days, Plainville was nicknamed "Slackville" after Benjamin Slack, an affluent landowner at the time.

After the establishment of a post office in 1856, Plainville became an official town, named because of the abundance of geographical plains in the area.

Along with bordering
North Attleboro, MA,
Plainville shares the Angle
Tree Stone, a historic marker dividing
the boundaries between the old
Massachusetts Bay Colony and
Plymouth Bay Colony.

This is why the Angle Tree Stone is in the official town seal.

Along with many notable veterans, Plainville was the home to George Robert Twelves Hewes, a Revolutionary War veteran who also partook in the Boston Tea Party as well as the Battle of Rhode Island.

Pond to Plate

Seasonal Oysters*

Sourced from Virginia to Prince Edward Island. Cocktail sauce, horseradish, mignonette 3 each

Clams*

Half dozen little necks 13

Fire Grilled Oysters

Grated parmesan, garlic parsley butter 15

Oyster Casino

Bacon, zesty herbs, casino butter 15

Oysters Rockefeller

Hollandaise, shallot, spinach 15

Slack's Seafood Showcase*

4 oysters, 4 little necks, 4 jumbo shrimp, chilled lobster tail

Serves 2 - 3 40

The Ultimate Showcase*

2 whole, chilled Maine lobsters, 24 oysters, 24 little necks, 24 jumbo shrimp, jumbo lump crab

> Serves 6 - 8 280

Cocktails

Jumbo Shrimp Cocktail

Cocktail sauce, horseradish 14

Chilled Lobster Tail

Saffron aioli, horseradish (Market Price)

Jumbo Lump Crab Cocktail

Remoulade 14

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.



Appetizers

Lobster Deviled Eggs

Bacon, avocado, jalapeño 13

Crab Cakes

Roasted red pepper aioli, horseradish vinaigrette 16

Prosciutto Wrapped Sea Scallops

Japanese bread crumbs, Dijon mustard 15

Sesame Sirloin Sashimi*

Sesame seaweed salad, wasabi tobiko 18

Duck Wings

Honey gochujang BBQ 15

Fried Calamari

Hot cherry peppers, roasted tomato sauce 13

Steamed Mussels or Clams

Red or white wine sauce 15

Soups

New England Clam Chowder

Bacon, potatoes 8

French Onion Soup

Provolone, swiss, baquette 8

Salads

Wedge Salad

Prosciutto crisps, crumbled bleu cheese, iceberg, cherry tomatoes, bleu cheese dressing 9

Slack's Caesar Salad

Parmesan crisp, garlic parmesan croutons, Caesar dressing 9

Salad Add Ons

Fried shrimp 8
Grilled chicken breast 8

Slack's House Salad

Bacon, crumbled bleu cheese, romaine, cherry tomatoes, red onions, cucumbers, choice of dressing 9

Walnut & Beet Salad

Goat cheese, mixed greens, sherry vinaigrette 10

Crispy Fried

Fish & Chips

Cod, hand cut fries, slaw 20

Captain's Platter

Cod, whole belly clams, shrimp, sea scallops, hand cut fries, slaw 32

Fried Shrimp

Hand cut fries, slaw 22

Fried Clams

Whole belly, hand cut fries, slaw 21

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.



Shells

Whole Maine Lobster

Steamed, butter roasted, or spicy fried, roasted fingerling potatoes, ½ corn on the cob (Market Price)

Baked Stuffed

Scallops, shrimp, crabmeat stuffing add 8 per pound

Clam Bake

Chorizo, mussels, clams add 12

Sea Scallops

Broiled/Seared 30 Hard seared, butter, olive oil

Scallop Parmesan 30 Parmesan cream sauce, Japanese bread crumbs

Scallop Veracruz 35
Tomatoes, olives, onions, capers, jalapeños

Pasta

Veal Parmesan

Fresh mozzarella, fettuccini, vodka sauce 25

Linguine Scampi

Garlic, white wine, cherry tomatoes

Clam 21 Shrimp 22 Scallops 25

Fins

Halibut

Sardinian couscous, peas, sundried tomatoes, lemon vinaigrette 27

Grilled Salmon*

Lemon caper risotto 23

Baked Atlantic Cod

Roasted fingerling potatoes, garlic sautéed spinach 24

Black & White Sesame Tuna

Baby bok choy, basmati chive rice, wasabi soy 32

On A Bun

Slack's Signature Burger*

Bacon, fried egg, aged cheddar, iceberg, mayo, hand cut fries 14

Grilled Lamb Burger*

Fried feta, tzatziki, arugula, hand cut fries 15

Fried Clam Roll

Whole belly, hand cut fries 21

Fried Shrimp Roll

Hand cut fries 22

Lobster Roll

Hot, poached in butter or cold in mayo hand cut fries (Market Price)

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.



Steaks Served with arugula and cherry tomato garnish

7 oz Filet*

Includes 1 side 40

14 oz New York Strip*

Includes 1 side 45

20 oz Bone in Ribeye*

Includes 1 side 55

Steak Add Ons

2 crabmeat stuffed jumbo shrimp 12
Oscar (jumbo lump crab, asparagus, hollandaise) 6
1/2 lobster, grilled or steamed (Market Price)

And Beyond

Cornish Game Hen

All-natural marinated & slow-cooked, bacon, lavender pan jus, roasted fingerling potatoes, baby kale 22

Rack of Lamb

Herb crusted, roasted fingerling potatoes 38

Surf & Turf

8 oz pub steak, 2 crabmeat stuffed jumbo shrimp, whipped potatoes, red wine bordelaise sauce 32

Cioppino

Shrimp, bay scallops, clams, mussels, tomato broth 20

Baked Stuffed Shrimp

Seafood stuffing, beurre blanc sauce, includes 1 side 30

On The Side

7

- Sautéed garlic spinach
- Baked potato (loaded add 3)
- Whipped potatoes
- Hand cut fries
- Asparagus
- Mac and cheese
- Green beans
- Broccolini

9

- Seared mushroom
- Roasted fingerling potatoes
- Baby bok choy
- Truffle fries
- Parmesan risotto
- Lemon caper risotto

12

- Lobster mac & cheese
- Lobster risotto

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.